

The Chilton Food Innovation Center is an FDA- and ADPH-approved facility working in cooperation with the Alabama Cooperative Extension System and the Alabama Agricultural Experiment Station.



$For \ more \ information, \ contact$

Christy Mendoza, Director PO Box 30 Clanton, AL 35046

(205) 280-6268 info@chiltonfoodinnovationcenter.com





ALABAMA AGRICULTURAL EXPERIMENT STATION



Alahama A&M and

The Alabama Cooperative Extension System (Alabama A&M University and Auburn University) is an equal opportunity educator and employer.

[®] 2012 by the Alabama Cooperative Extension System. All rights reserved. HE-0941 www.aces.edu



Our Location 13 First Avenue Clanton, AL 35045 **Hours of Operation** 8 a.m.-5 p.m. Monday through Friday

Utilize Fruits & Vegetables

jams, sauces, pickles, chutneys



This facility will allow producers to use excess quality produce, increase their farm income, receive assistance with formulation and documentation procedures, and make products such as jams, fruit sauces, salsa, pickles, and chutneys.

The CFIC features the following equipment:

- Steam-jacketed kettles
- Convection ovens
- Steamers
- Mixers, slicer, and chopper
- Fruit and vegetable wash and prep room
- Fruit-washing equipment
- Peach pitter
- Dry storage room
- Coolers
- Semi-automatic bottle labeler
- Room for growth

Using the Facility

- 1. Complete an application.
- 2. Receive startup coaching, and complete all preprocessing requirements.
- 3. Receive training.
- 4. Schedule processing.
- 5. Bring ingredients and packaging.
- 6. Process, package, and return to your facility with your product ready to sell.

Fee Schedule and Additional Services

Hourly rental of facility	\$40
Dry storage	\$10 per shelf, \$20 per pallet per month. Space is limited.
CFIC training (required)	\$20 per person
Nutritional analysis by Auburn University	\$75 in state
pH or water activity testing by Auburn University (required)	\$40 per sample
Food scientist consultation for special needs	\$25 per hour